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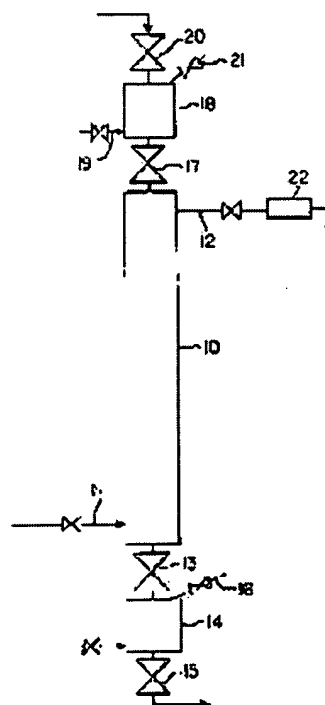
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## (54) METHOD FOR ENHANCING QUALITY OF LOBSTER COFFEE BEAN

(57)Abstract:

PURPOSE: To effectively enhance the level of lobster beans into more higher level by steam-treating the fresh lobster bean under a specific condition.

CONSTITUTION: Steam is introduced to a column 10 holding the fresh coffee beans in the state of layers from a steam entrance 11 and is removed through an entrance 12 and a condenser 22. A small amount of the coffee beans in the column are pulled out from a bottom part through a rotary valve 13 and a corresponding amount of coffee beans are introduced through a rotary valve 17. The residence time of the coffee beans is made 60 to 120 min, a temperature in the column is kept to 260 to 300° F which can prevent the condensing of steam on the beans to hold pressure in the column to 20 to 50 ps:g. The flow rate of steam to a pulse column is 0.15 to 0.65 pound per one pound beans based on the dried amount of the beans.



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## LEGAL STATUS

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